

HM-401

Bar Management

Master of Hotel Management (MHM-17)

Fourth Semester, Examination, 2019 (June)

Time : 3 Hours]

Max. Marks : 40

Note : This paper is of Forty (40) marks divided into three (03) sections A, B and C. Attempt the questions contained in these sections according to the detailed instructions given therein.

SECTION-A

(Long Answer Type Questions)

Note : Section 'A' contains four (04) long answer type questions of Nine and half (9½) marks each. Learners are required to answer any two (2) questions only.

(2×9½=19)

1. Write a descriptive note on 'History of Alcoholic Beverages'.
2. Define mixology and explain the various methods used for mixing the drinks in bar.
3. Write a self explanatory note on the basic principles of bar and beverage management.

4. Write the points to be considered while doing the pricing of the bar menu.

SECTION-B

(Short Answer Type Questions)

Note : Section 'B' contains eight (08) short answer type questions of four (04) marks each. Learners are required to answer any four (04) questions only. (4×4=16)

1. What do you understand by Back Bar? What are its uses and also write the points to be kept in mind while designing a front bar.
2. Write a note on ownership types of pubs and bars.
3. Write the recipe of 'Bloody Marry'
4. Write a note on the role of garnishes used in making cocktails.
5. Write the detailed procedure of serving various types of wines.
6. Write the procedure to be adopted while processing a payment through credit card.
7. Write a note on 'Fradulent and Dishonest' activities associated with cashiering in bar.
8. What are the limitations of 'Beverage Control'?

SECTION-C
(Objective Type Questions)

Note : Section 'C' contains ten (10) objective type questions of half ($\frac{1}{2}$) mark each. All the questions of this section are compulsory. (10 \times $\frac{1}{2}$ =05)

1. As per Lliquour Licensing Laws of India, L-19 type of license is required for serving Foreign Liquor by:
 - (a) Banquet Halls
 - (b) Hotels
 - (c) Clubs
 - (d) Retail Vendors.

2. IMFL stands for
 - (a) India Made Foreign Liquor
 - (b) India Made Foreign Liqueur
 - (c) India Made French Liquor
 - (d) India Made French Liqueur.

3. A term representing the degree of sweetness in alcoholic beverages is called as
 - (a) Degree
 - (b) Dry
 - (a) Wet
 - (b) Cold.

4. Grappa is a brandy from
 - (a) Germany
 - (b) Itlay
 - (c) France
 - (d) USA.

5. What is 'Call'?
- (a) Specific Brand (b) House Brand
(c) Premium Brand (d) Suggested Brand.
6. Which of the following is a not a mixer:
- (a) Lemonade (b) Ginger Ale
(c) Tonic Water (d) Ice.
7. Which of the following is a light spirit
- (a) Brandy (b) Whiskey
(c) White Rum (d) Dark Rum.
8. The ideal temperature for serving beer is
- (a) 10-12°C (b) 13-15 °C
(c) 16-18°C (d) 19-21°C.
9. Overhead Costs includes:
- (a) Insurance (b) Depreciation
(c) Repairs (d) Salaries.
10. What do you mean by 'ASP'?
- (a) Average Sale Price (b) Average Sur Plus
(c) Average Sale Profit (d) Average Sum Price.
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